

DINNER

W/C 30th March

E5 Bakery Bread + Butter 3.5

Salted Valencian Almonds 4

Montgomery Cheddar, Spenwood, Comté, Dorstone, Honey + Crackers 16

Salumi Misti 12

Oakleaf, Pine Nuts, Parmesan, Dijon + Lemon 12

Shrub Mushroom Tartlet with Thyme, Comte + Onions 18

Risotto with Tomato + Rosemary 15

Roasted Duck with Citrus Gravy + Potatoes Lyonnaise 26

Half/Whole Rotisserie Chicken, Roasted Potatoes + Herbs 16|28

Roasted Sirloin, Datterini Tomatoes, Rocket + Horseradish 25

Classic Chocolate + Orange Mousse with Whipped Cream 8

Hot Cross Buns with Whipped Cream 6

Please do ask about allergens and inform us of dietary requirements

12.5% discretionary service charge will be added to the bill - 100% of all tips goes to our team

WINE

White

<i>Le Paradou, Vermentino, France 2022*</i>	7.5 35
<i>San Lorenzo, Verdicchio 'Le Oche', Italy 2023</i>	9 43

Red

<i>Ch. Pesquie '1912 Rouge', France 2022*</i>	7.5 35
<i>Ponce, Bobal 'PF', Spain 2023</i>	10 50

Rosé

<i>Triennes Rosé, Provence, France 2024*</i>	7.5 35
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Sparkling

<i>C&P Breton, Cremant de Loire, NV</i>	9 44
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Anything from our bottle shop + £20 corkage

COCKTAILS + SPIRITS

Negroni*	9
Apero Spritz*	9
Spicy Tommy's Margarita	9
Nito Vermouth	9
Vault Bitters	9
Moatwood Gin	10
Vodka / Tequila	10

BEER & CIDER

Braybrooke Helles	5
Showerings MV Cider	5

+More beers available from the bottle shop

NON-ALCOHOLIC

Christopher's Cordial	5
Wednesday's Domaine 'Piquant' White Wine	6
0% Lager	5

